2197

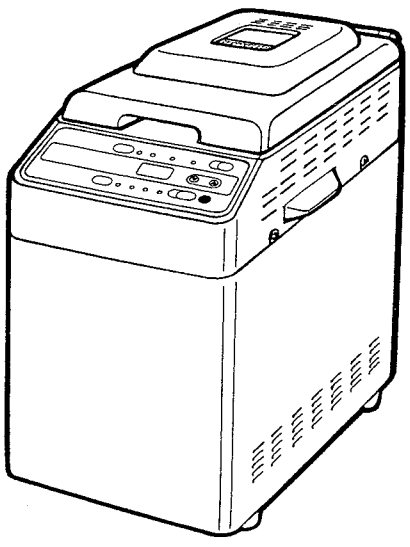
HITACHI

AUTOMATIC HOME BAKERY

HB-B100

INSTRUCTION MANUAL

We thank you for buying a Hitachi Automatic bread maker. Please read the following instructions carefully and use your bread maker in a proper way. After reading this booklet, keep it in a safe place.



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IMPORTANT SAFEGUARDS

When using your electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instruction.
2. Do not touch hot surface. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs, or main body in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other liquids.
12. Plug cord into the wall outlet. To disconnect, turn any control to "off" then remove plug from wall outlet.
13. Do not use appliance for other than intended use.

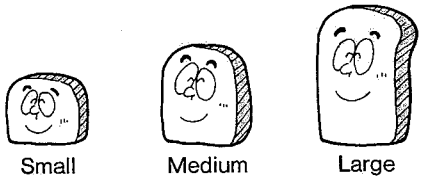
14. SAVE THESE INSTRUCTIONS.

* These units are "for household use."

Preheating of the appliance is not necessary.

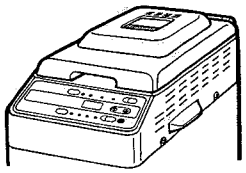
FEATURES

Home bakery size for **small** (200g of loaf bread), **medium** (395g of loaf bread) and **large loaves** (590g of loaf bread).
You can bake loaves to suit the size of your family. A small loaf is what you need? No problem!
You can choose the size that suits you best.



Just set it in the **evening**.....
and it's ready in the **morning**!
The digital timer allows you to choose the time you want the bread to be ready (BREAD-basic loaf bread recipe only).

Delay time from 4 hours 20 minutes up to 13 hours.

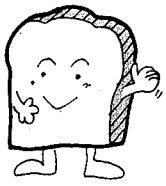


You can choose from 4 recipes

BREAD (basic loaf bread)

- Start off with basic loaf bread and you can soon look forward to adding other ingredients such as whole grain flour and sprouted seeds.

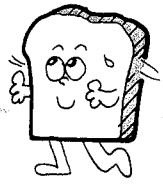
You preset the program depending on your ingredients and your home bakery dose the rest, you can also set the delay timer.



BREAD RAPID

- A speedy recipe for bread which is needed in a hurry.

It can be baked in 2 hours 50 minutes.

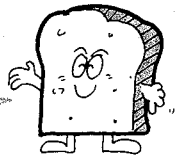


The timer's delay feature cannot be used.

MIX BREAD

- For the preparation of raisin or nut loaf or other breads.

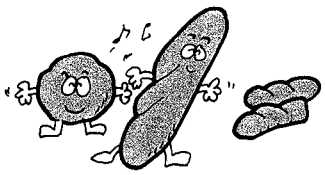
A buzzer tells you when it's time to add the additional ingredients.



The timer's delay feature cannot be used.

DOUGH

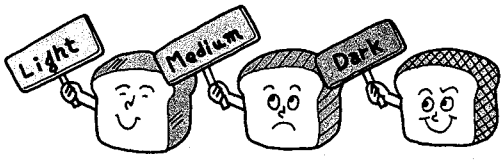
- A recipe with which you can make a variety of bread types such as dinner rolles or French bread.



The timer's delay feature cannot be used.

Light or dark crust setting

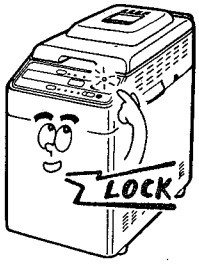
You can set the color setting to "light", "medium" or "dark", depending on the type of crust you prefer.



Lock button blocks the other settings

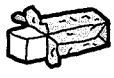
When you have set the bread maker and pressed the "START" button, a push on the "LOCK" button blocks all the setting buttons.

This means that it is impossible to accidentally press the "OFF" button.....



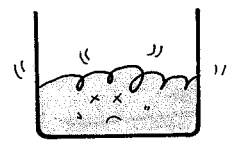
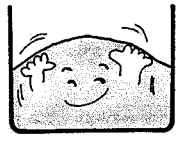
BEFORE STARTING TO BAKE

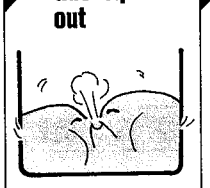
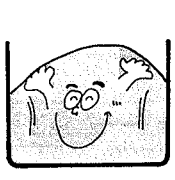
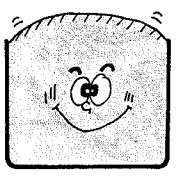
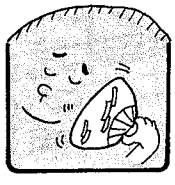
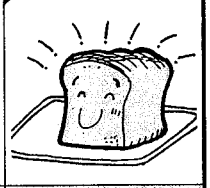
INGREDIENTS USED FOR BAKE

DRY YEAST	The most important ingredient in bread baking. This is what causes the bread to rise. The yeast for the the bread maker dose not need preliminary fermentation. When combined with sugar and water at the right temperature, the yeast generates carbon dioxide and makes the dough rise.
FLOUR	Bread flour is highly desirable because of its high protein content. (For some types of bread, all-purpose flour may also be added). When flour is kneaded with water, gluten is formed for dough to rise better.
SALT	Controls the action of the yeast and helps produce a firm dough and prevents over rising.
SUGAR	Enhances the action of the yeast and flavor, and makes the crust brown and the bread soft.
BUTTER 	Adds flavor and makes the bread softer and glossier.
DRY MILK	Enhances the gloss and flavor, and makes the bread richer and softer.
WATER	Water puts life into your bread. It is added to flour to form the gluten and is a key ingredient. Water is a major factor in the suocess of your bread.

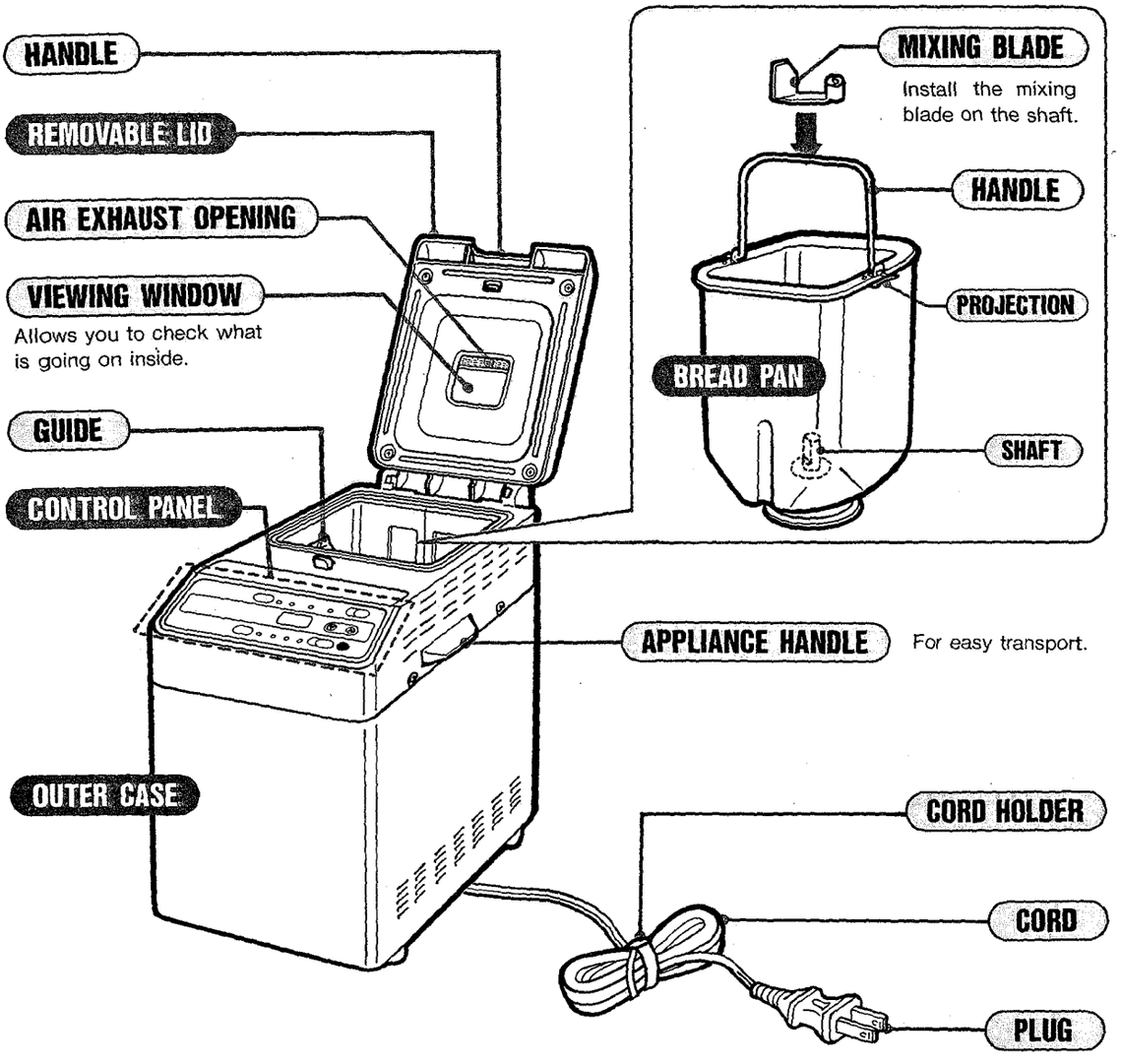
MAKING HOMEMADE BREAD WITH THE BREAD MAKER

Time shown below differs somewhat depending on room temperature.

		1 Pre-knead	2 Rest	3 Knead	4 First rise
					
Time	BREAD setting MIX BREAD setting	7 minutes	5 minutes	16 – 24 minutes	60 – 70 minutes
	BREAD RAPID setting	7 minutes	5 minutes	16 – 24 minutes	15 minutes
	DOUGH setting	7 minutes	5 minutes	16 – 24 minutes	64 – 72 minutes

		5 Gas squeeze out	6 Second rise	7 Bake	8 Finish	9 Complete
						
Time	BREAD setting MIX BREAD setting	20 seconds	70 minutes	53 – 60 minutes	20 – 31 minutes	
	BREAD RAPID setting	20 seconds	45 minutes	55 minutes	20 – 28 minutes	
	DOUGH setting	———	———	———	———	

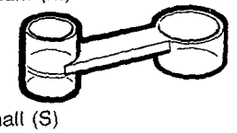
DESCRIPTION



ACCESSORIES

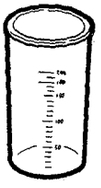
Combination measuring spoon

Medium (M) Large (L)

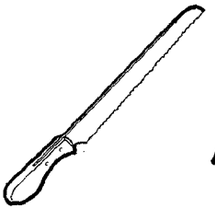


Small (S)

Measuring cup - for water



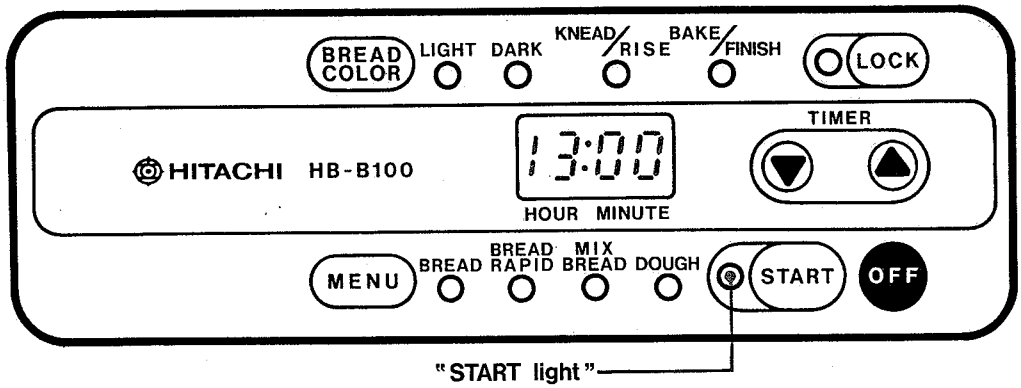
Bread knife



Cook book

Use: Small (S) - for salt
Medium (M) - for dry yeast (Teaspoon, approx. 5ml)
Large (L) - for dry milk (Tablespoon, approx. 15ml) and sugar

CONTROL PANEL AND FUNCTION



"START light"

This light goes on when the "**START**" button is pressed, and goes off when the "**OFF**" button is pressed.

●When buttons are pressed, the control panel beeps.

1 Select (MENU)	Push the select button for the type of bread you want, i.e. **BREAD**, **BREAD RAPID**, **MIX BREAD** or **DOUGH.** Each time you press this button the next selection appears. (When the power goes on, the first selection is always BREAD)
2 BREAD COLOUR	Press this button if you want to change the degree of browning. When this button is pressed, the browning stages switch from **LIGHT** to **DARK**. The light goes out when the setting gets to MEDIUM. ＊Unless the setting is changed, the bread will be baked on MEDIUM.
3 LOCK	If you want to block the setting button after the **START** button has been pressed, simply press the **LOCK** button. When the **LOCK** button has been pressed, the control light goes on and all of the other buttons are blocked. When the baking process has finished the **BAKE/FINISH** light goes on and the locking function is automatically switched off. If you wish to switch off the locking function, press the **LOCK** button once more for at least ½ second.
4 TIMER	The delay time can be set on the timer by means of the arrows pointing up and down. The delay time can be set from 4 hours 20 minutes to 13 hours. When you activate the button with the arrow pointing up, the time 4:20 appears. Each push of the button moves the time on by 10 minutes, up to 13:00. When you activate the button with the arrow pointing down, the time 13:00 appears. Each push of the button moves the time back by 10 minutes, down to 4:20. If you keep the button pressed down, the timer settings run through quickly. ＊The timer can only be used for the **BREAD** setting. It cannot be used in conjunction with the settings **BREAD RAPID**, **MIX BREAD** and **DOUGH**.
5 START	Push the **START** button if you want to start baking immediately, or if you want to start the timer function with a preset delay time.
6 OFF	Push the **OFF** button if you have accidentally pushed a wrong button, if you want to cancel or change the delay time on the timer or if you want to out off the power supply to the bread maker. (If the locking function is activated, this must be cancelled first [see 3 "**LOCK**"] before pushing the **OFF** button). ＊The **BREAD** setting continues to be shown after the **OFF** button has been pressed.

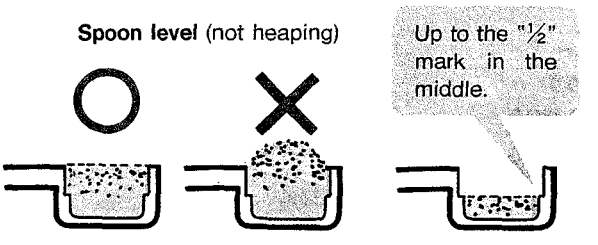
HOW TO USE

Baking Bread **Push setting** (MENU button)···▸**BREAD** From start to finish **4 hrs 10 mins**

Ingredients \ Size	Large (590g of loaf bread)	Medium (395g of loaf bread)	Small (200g of loaf bread)
Water	1⅛ measuring cups (9floz/270ml)	¾ measuring cup (6floz/180ml)	⅜ measuring cup (3.3floz/100ml)
Bread flour	3 measuring cups (13.2floz/375g)	2 measuring cups (8.8floz/250g)	1 measuring cup (4.4floz/125g)
Salt	1½ (S) spoons (0.2oz/6g)	1 (S) spoon (0.15oz/4g)	½ (S) spoon (0.8oz/2g)
Sugar	3 (L) spoons (0.8oz/21g)	2 (L) spoons (0.5oz/14g)	1 (L) spoon (0.3oz/7g)
Dry milk	1½ (L) spoons (0.3oz/8g)	1 (L) spoon (0.2oz/5g)	½ (L) spoon (0.1oz/3g)
Butter	1½ (L) spoons (0.8oz/23g)	1 (L) spoon (0.5oz/15g)	½ (L) spoon (0.3oz/8g)
Dry yeast (which needs no preformentation)	1~1½ (M) spoons (0.1oz/3g)	1~1½ (M) spoons (0.1oz/3g)	½ (M) spoon (0.05oz/1.5g)

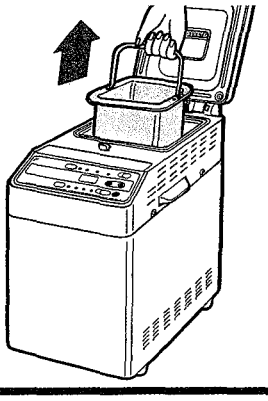
- Teaspoon can be used for measuring instead of (S) spoon or (M) spoon. Tablespoon can be used for measuring instead of (L) spoon.
- 1 (M) spoon (3g) of dry yeast is standard for a large loaf. However, should the bread not rise sufficiently, the yeast content can be increased to 1½ (M) spoons (4.5g).

Be sure to use the spoon and cup included with this unit for all measuring!
For best results, measure each ingredient precisely.
(1 measuring spoon means 1 level measuring spoon)

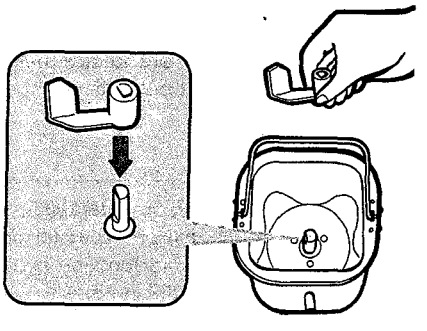


1 Remove the bread pan from the bread maker and install the mixing blade

❶ Open the lid and remove the bread pan by lifting the handle.



❷ Install the mixing blade on the shaft inside the bread pan as the following figure shows.



- Make sure the mixing blade is securely attached. If the mixing blade releases during operation, the dough will not be kneaded properly.

2 Place all ingredients in the bread pan

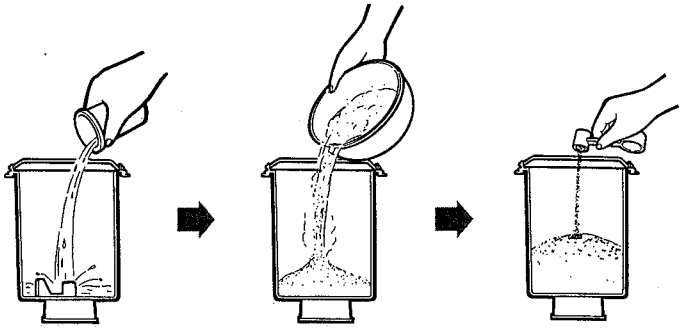
[NO DELAY]

❶Place all ingredients in the bread pan, then go to instruction 3.

[DELAYED BAKING]

❷Pour water into the bread pan, add the flour, salt, sugar, butter, and dry milk, then place the DRY yeast on top of the DRY flour. Do not mix.

(When using the bread mix, pour water into the bread pan first, then bread mix and place the DRY yeast on top of the DRY flour)



Water | All ingredients except DRY yeast | DRY yeast on top of flour away from water.

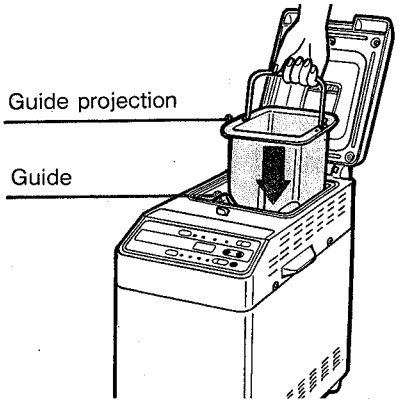
NOTE: If you plan to use the timer's delay feature, the yeast must be kept dry away from water. (See instruction 2—❷)

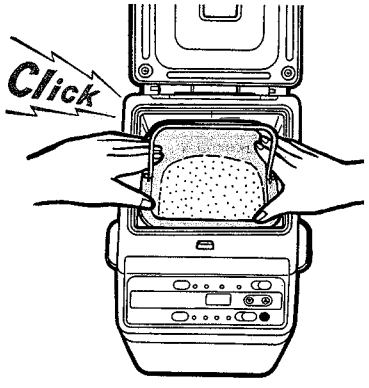
If the yeast gets wet, it will ferment in advance and the dough will not rise when supposed to.

3 Placing the bread pan into the bread maker

❶Put the bread pan into the bread maker, making sure the guide projection fits into the guide on the bread maker.

❷Push the bread pan down as indicated in the figure below, and it will click into place.
Push the handle down and back.

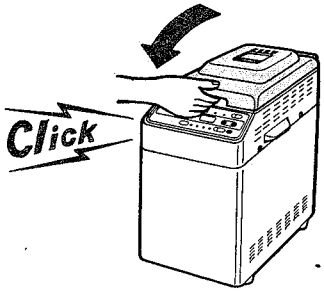




- If the bread pan is not inserted properly, baking will not start even when the START button has been pushed.
The display shows "- - :-".

4 Closing the lid

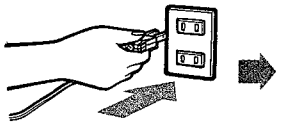
Using the handle, close the lid until it clicks audibly.

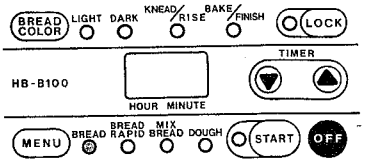


- If the lid is not properly shut, your bread will not be satisfactory.

5 Plug the bread maker in

Plug the bread maker in.
The BREAD light is on.





6 Strting the bread maker

NO DELAY

Push the START button.

PRE-KNEAD ····· Notice the START light is on and the unit is running. Notice the time left for the bread to be finished is displayed [4:10] and is counting down.

REST

KNEAD

FIRST RISE

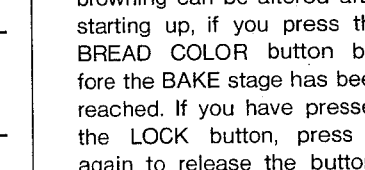
GAS SQUEEZE OUT

SECOND RISE

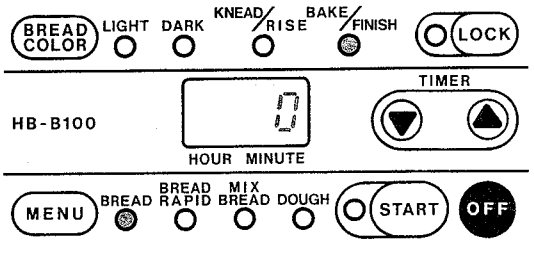
BAKE When the time reaches about [1:20], the bread maker starts the baking cycle.

FINISH ····· The BAKE/FINISH light flashes quickly and cooling starts.

COMPLETE ····· When the baking process has been completed, the BAKE/FINISH light stops flashing (and is on), the buzzer will buzz 3 times telling you the bread is done. Notice the timer [0].



The timer counts down by the minute.
Timer to go.
([4:09], [4:08] ·····)

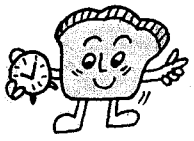


buzzzzzz
buzzzzzz
buzzzzzzzz

- If you would like to alter the degree of browning, simply press the BREAD COLOR button. The bread will bake on the MEDIUM setting if the BREAD COLOR button is not activated. The degree of browning can be altered after starting up, if you press the BREAD COLOR button before the BAKE stage has been reached. If you have pressed the LOCK button, press it again to release the buttons and then select the browning setting you require.
- Press the LOCK button to block the setting functions after the START button has been pressed.
- If the bread maker dose not start to work after the START button has been pressed check the trouble shooting guide on pages 25 and 26.
- Remember that the bread maker is very hot until the BAKE/FINISH light has stopped flashing.

NOTE: When the FINISH light flashes quickly, this means that the baking process has ended.
You may remove the bread pan while the finish light is still flashing.
First, push the OFF button, then use a pot holder or a dish towel to lift the lid and remove the bread pan.
(Be careful: the bread maker and the bread pan are very hot!)
Then take the bread out of the pan, and place it on a wire rack to cool.

USING THE DELAY TIMER

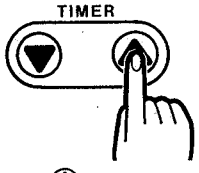


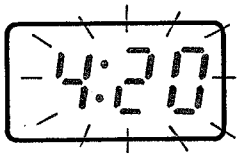
The timer cannot be used in conjunction with the BREAD RAPID, MIX BREAD and DOUGH settings.

Set the timer for however long you want to wait before the bread is finished (from 4 hours 20 minutes to 13 hours, in 10 minute intervals). The time you set will be the time that the bread is baked and ready to serve.

EXAMPLE: It is 9:00 pm now. You would like to have the bread ready at 6:30 am the next morning. Set the timer for 9:30, because there are 9 hours and 30 minutes between 9:00 pm and 6:30 am.

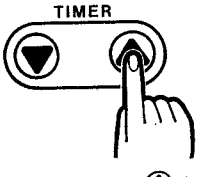
1

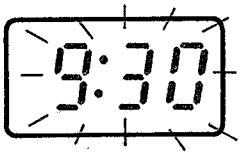




Pressing the ▲ button once will cause 4:20 to appear.

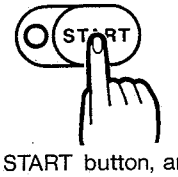
2

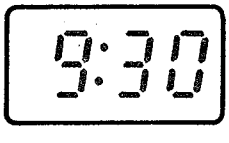




Continue pressing the ▲ button until 9:30 is shown flashing.

3





Push the START button, and the display is not longer flashing and the timer is set.

The use of the ▼ button.

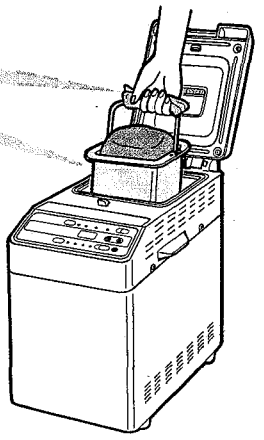
- If you pass the time that you wanted, push button to go back.
  If you keep pressing ▼ button, 13:00 will be displayed. This is the longest time the timer can be set.
  12:50, 12:40.....
- Keep the button press down, the timer will run back in 10 minute intervals.

The timer counts down by the minute.
9:29, 9:28.....

7 When baking has been completed, remove the bread pan from the bread maker.

After the buzzing stops, push the OFF button, open the lid, and pull the pan out by the handle.

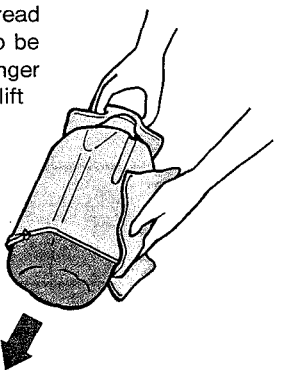
Be sure to use pot holders or a dish towel, because the bread maker is very hot, especially inside.



- If you do not push the OFF button after the buzzing stops, the ventilator will run 30 minutes to keep the bread from getting soggy from the cooled steam.
- Do not put the hot bread pan on the lid of the bread maker or any other item that may be damaged or discolored from the heat!

8 Removing the bread

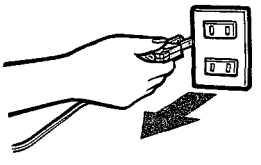
Turn the bread pan upside down and shake until the bread comes loose.
If you have baked a small loaf, it may stick to the mixing blade and prove impossible to shake out. In this case, wait until the bread pan is cooled off sufficiently to allow it to be handled. You can then insert your finger between the loaf and the bread pan, and lift it out.



- If the mixing blade comes out attached to the bread, remove it with tongs or a towel.
  WARNING: It is hot!
- If the mixing blade remains inside the bread pan, see page 19. "Maintenance" for further information.

9 After use

Always unplug the bread maker after each use.



- For safety reasons, be sure to unplug the bread maker after each use.
  If you only push the OFF button, the BREAD indicator light stays on and the START button could be pushed by accident.

HOW TO USE [BREAD RAPID]

If you want to bake bread in a hurry. Select (MENU button) the BREAD RAPID setting

● **Add extra dry yeast**

From start to finish **2 hours and 50 minutes**

Ingredients \ Size	Large (590g of loaf bread)	Medium (395g of loaf bread)	Small (200g of loaf bread)
Water	1⅛ measuring cups (9floz/270ml)	¾ measuring cup (6floz/180ml)	⅜ measuring cup (3.3floz/100ml)
Bread flour	3 measuring cups (13.2floz/375g)	2 measuring cups (8.8floz/250g)	1 measuring cup (4.4floz/125g)
Salt	1½ (S) spoons (0.2oz/6g)	1 (S) spoon (0.15oz/4g)	½ (S) spoon (0.8oz/2g)
Sugar	3 (L) spoons (0.8oz/21g)	2 (L) spoons (0.5oz/14g)	1 (L) spoon (0.3oz/7g)
Dry milk	1½ (L) spoons (0.3oz/8g)	1 (L) spoon (0.2oz/5g)	½ (L) spoon (0.1oz/3g)
Butter	1½ (L) spoons (0.8oz/23g)	1 (L) spoon (0.5oz/15g)	½ (L) spoon (0.3oz/8g)
Dry yeast (which needs no prefermentation)	2 (M) spoons (0.2oz/6g)	2 (M) spoons (0.2oz/6g)	1 (M) spoon (0.1oz/3g)

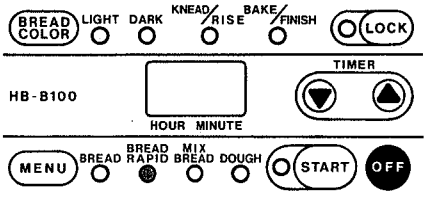
- Teaspoon can be used for measuring instead of (S) spoon or (M) spoon.
  Tablespoon can be used for measuring instead of (L) spoon.
- Bread with added fruit cannot be baked on the RAPID BREAD setting.
- The timer cannot be used in conjunction with the BREAD RAPID setting.

From removing the bread pan to plugging the bread maker in, follow the same procedures for BREAD. (1 thru 5 only)

6 Starting the bread maker

❶ Select the BREAD RAPID setting

❷ Press the START button



PRE-KNEAD ·····The START light goes on, the time 2:50 to end of baking time appears, the bread maker starts kneading.

↓

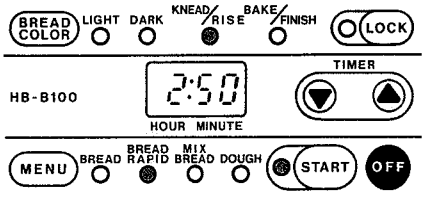
REST

↓

KNEAD

↓

⋮



The timer counts down by the minutes.
(2:49, 2:48 ·····)

- Make sure you select BREAD RAPID.
- If the bread maker does not start to operate when the START button has been pressed, check the trouble shooting guide on pages 25 and 26.
- For browning control and lock function, see the notes under BREAD.

The process from rising to end of baking is the same as that shown under BREAD. When the bread is finished, it can be removed from the bread pan in the same way.

HOW TO USE [MIX BREAD]

How to make raisin bread

Select (MENU button) **the MIX BREAD setting**
From start to finish **4 hours 10 minutes**

- **Use the same ingredients as for normal bread and add the fruit to the dough during the KNEAD phase.**

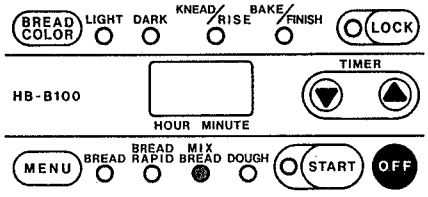
Loaf size	Large	Medium	Small
Quantity of raisins	½ cup (90g)	¼ cup (60g)	⅛ cup (30g)

NOTE: The timer's delay feature cannot be used for MIX BREAD setting.

From removing the bread pan to plugging the bread maker in, follow the same procedures for BREAD (1 thru 5 only).

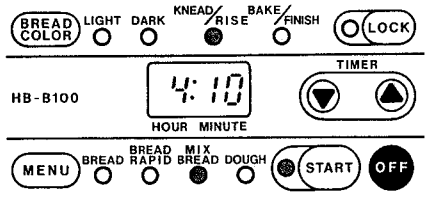
6 Starting the bread maker

❶ Select (MENU button) the MIX BREAD setting.



❷ Press the START button.

PRE-KNEAD ·····The START light goes on, the time 4:10 to end of baking appears, the bread maker starts kneading.



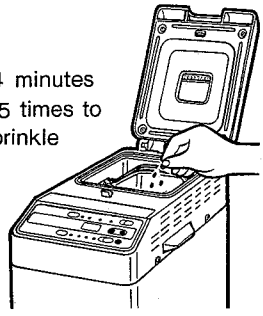
The timer counts down by the minute.
(4:09, 4:08 .....)

REST

KNEAD

❸ Add the raisins etc. When the buzzer sounds.

After about 25 minutes from the start and 4 minutes before the kneading is finished, it buzzes 5 times to tell you to add raisins. Open the lid and sprinkle raising quickly and evenly over the dough. Opening the lid at this time will not stop the kneading, so be careful!
After slowly adding the raisins, quickly close the lid to prevent heat loss.



- Make sure you select MIX BREAD.
  If you forget, the buzzer will not tell you when to add the raisins!
- For browing control and lock function, see the note under BREAD.
- Add the raisins evenly. If you add all the raisins at the same time, they will all be in one clump when the bread is finished.
- Do not add the raisins before the 5 buzzing sounds.
  If you do, you will not have Raisin Bread, but crushed raisin bread or raisin colored bread without a raisin to be found, and dough that contains raisins may not rise sufficiently.
- If you prefer some of the raisins to be crushed, these should be added to the ingredients at the start of the BREAD phase and will be automatically baked. (The color of the finished bread will be darker).

The process from rising to end of baking is the same as that shown under BREAD. When the bread is finished, it can be removed from the bread pan in the same way.

HOW TO USE [DOUGH]

Preparing the dough

Select (MENU button) **the DOUGH setting**
From start to finish **1 hour 40 minutes**

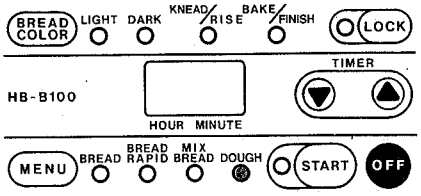
- **Please check with the enclosed "COOK BOOK" for information on preparing ingredients for various types of bread and doughs that can be made using the DOUGH setting.**

NOTE: The timer's delay feature cannot be used for DOUGH setting.

From removing the bread pan to plugging the bread maker in, follow the same procedures for BREAD. (1 thru 5 only)

6 Starting the bread maker.

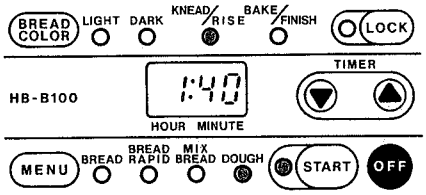
❶Select (MENU button) the DOUGH setting.



- Make sure you select Dough.
- For browning control and lock function, see the notes under BREAD.

❷Press the START button.

PRE-KNEAD ·····The START light goes on, the time, 1:40, to end of the first rise time appears, the bread maker start kneading.



↓

REST

↓

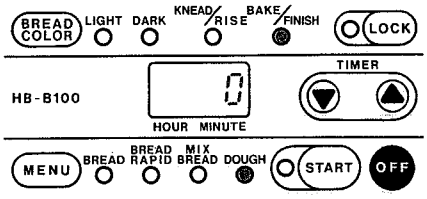
KNEAD

↓

FIRST RISE The timer counts doun by the minutes.
(1:39, 1:38 .....)

↓

COMPLETE ·····When the first rise is finished, the BAKE/FINISH light goes on and the buzzer sounds three times to let you know. The timer shows "0".

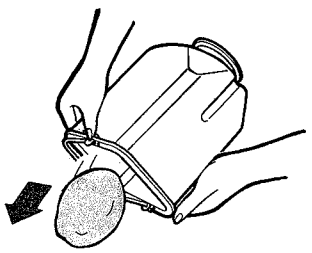


buzzzz buzzzz buzzzz

7 To take dough out:

❶Push the OFF button, open the lid and pull the pan out by the handle.

❷Gently take the dough out. Now carefully remove the mixing blade.



- Be sure to unplug this unit after each use.

Now you can shape the dough as you wish.
Let it rise in a warm place and bake it in your oven.

HINTS FOR MAKING DELICIOUS HOMEMADE BREAD

1 Use only fresh ingredients

Store the flour in place free from moisture.
Use the package as quick as possible after opening.

Yeast

Use only dry yeast which does not need preliminary fermentation.
The low bread may be baked according to the type of dry yeast.

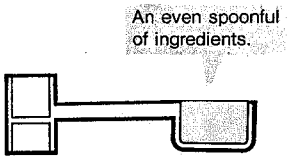
After opening a package, store in yeast in a refrigerator or a freezer.

2 Measure the ingredients accurately:

- Accurate measurements are essential to making delicious bread.

For better results, use a scale which can calibrate grams or ounces rather than a measuring cup.
(Use a scale for cooking)

When using the spoon included, measure an even spoonful of ingredients. Do not pack the ingredients into the spoon.



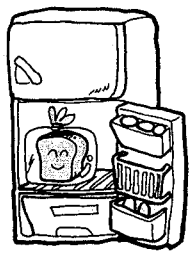
3 To ensure tasty bread:

- **When eating:**
  Enjoy it toasted or freshly sliced.
  Refer to Cook Book included to enjoy variety of home baking recipies.
- **When eating later:**
  Wrap the bread in a plastic bag to prevent it from drying out.

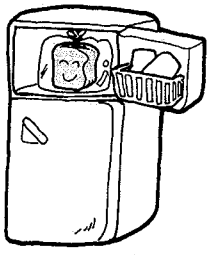
When storing

After cooling the bread completely, wrap in foil or a plastic bag.

For 2 or 3 days' storage, wrap well and store homemade bread in a refrigerator.

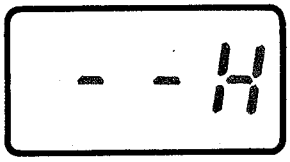
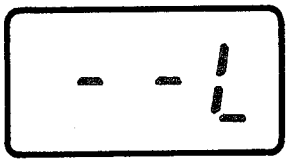


For longer storage, wrap well and store it in a freezer.

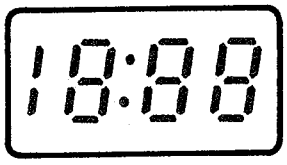
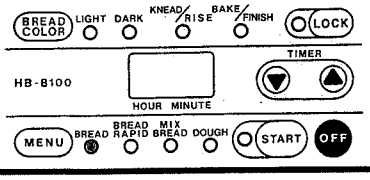


DISPLAY INDICATIONS

When the START button is pressed:

Display	Cause	How to reset
HOUR MINUTE and buzz. buzz. buzzzzzz	There is no bread pan in the bread maker, or the bread pan has not been properly positioned.	Put the bread pan in the bread maker again: you should clearly hear a click. Check that the display "- -E" is no longer showing, and press the START button again.
 HOUR MINUTE and buzz. buzz. buzzzzzz	The oven area is hot (above 100°F/38°C). This may occur during continuous use.	Open the lid to cool the oven area for from 30 minutes to 1 hour. If the ventilating is finished, START can be set after 5-10 minutes again. When the - -H indication goes out, press the START button.
 HOUR MINUTE and buzz. buzz. buzzzzzz	The oven area is cool (under 14°F/–10°C)	Remove the unit to warm place. When the - -L indication goes out, press the START button.

When the interruption in the power supply is caused:

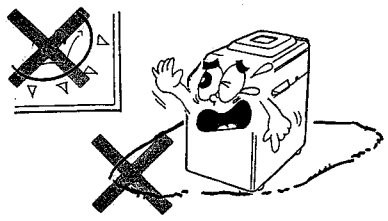
Display	Cause	How to reset
The timer display flashes on and off, without showing the time. 	There has been an interruption in the power supply for more than 10 minutes during operation.	Remove the dough and start again using all new ingredients. If the interruption in the power supply is momentary, the operation will not be affected.
Only the "BREAD" menu display is showing.  BREAD COLOR LIGHT DARK KNEAD/RISE BAKE/FINISH LOCK TIMER HB-B100 HOUR MINUTE MENU BREAD BREAD RAPID MIX BREAD DOUGH START OFF	There has been an interruption in the power supply for more than 1 hour during operation.	

CAUTIONS FOR USE AND SAFETY

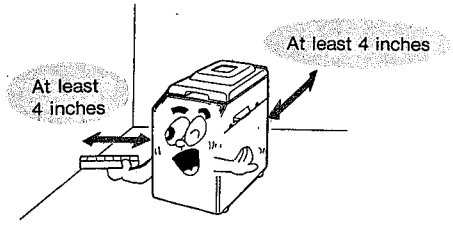
To prevent electric shock, burn or malfunction.

CAUTIONS ON THE PLACE WHERE THE BREAD MAKER IS USED.

- Do not use the bread maker on a covering not resistant to heat, or where it is exposed to the direct sunlight.

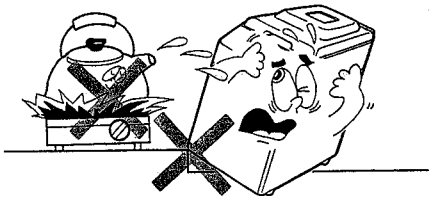


- Place the bread maker allowing at least 4 inches (10 cm) of clearance.

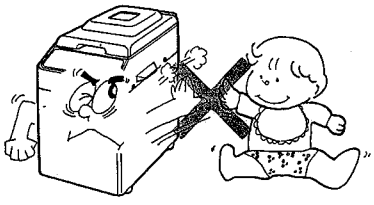


If you do not, surrounding walls may become discolored, because hot air blows from the openings of the unit.

- Do not use the bread maker near a source of heat or where it is unstable.

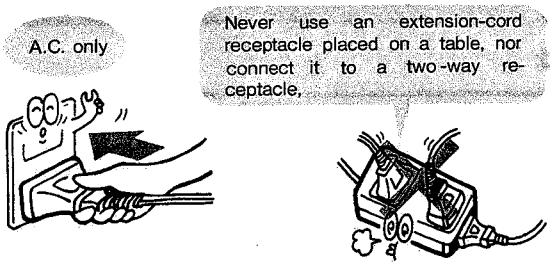


- Keep the bread maker away from babies and children, they may touch control buttons, and the bread maker will be hot during operation.

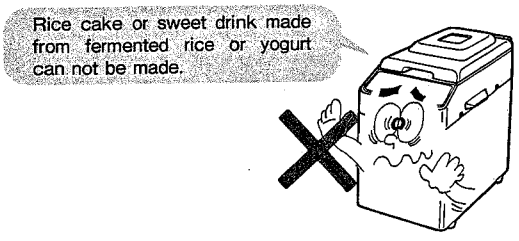


BEFORE USING

- Plug it into a properly wired wall outlet.

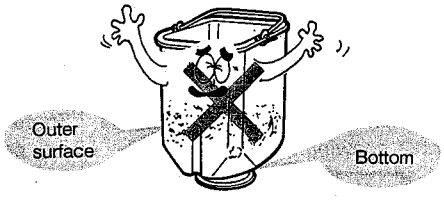


- Use only for bread making.



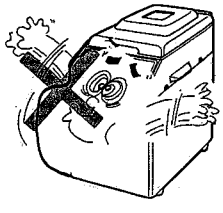
They may cause malfunction.

- Be sure that the bread maker is always kept clean, and especially that there is no foreign objects in the bread pan.



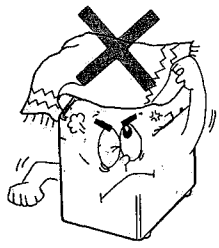
- Do not use the ingredients exceeding prescribed quantity.

It may cause under-bake, and bread may stick to inside of the lid or viewing window.

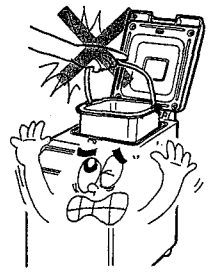


DURING OPERATION

- Do not place a dishcloth over the bread maker as it may cause deformation or discoloration of the lid.

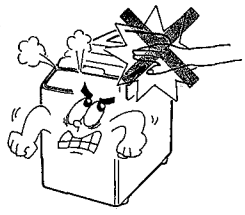


- Do not open the lid or remove the bread pan during operation, except as prescribed when making Raisin bread, etc.
  If you remove the bread pan, operation is interrupted and no bread can be baked.

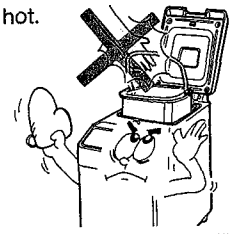


CAUTIONS AGAINST BURN

- During baking :
  The bread maker will be hot.
  Do not place your face or hands near the bread maker.



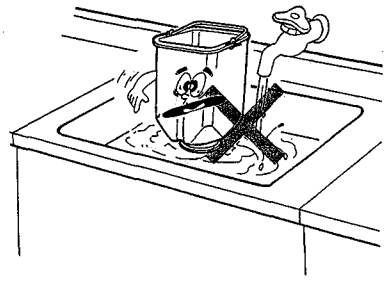
- When baking is finished:
  Remove the bread pan using mittens or dishcloth, as the bread pan, oven area, mixing blade, lid, etc. are hot.



HANDLING OF BREAD PAN

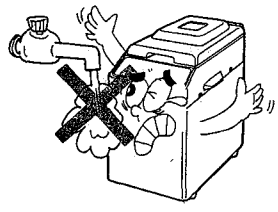
- Do not deform the bread pan.
  The bread maker can not make a good loaf of bread, as accurate temperature sensing can not be done.

- Do not immerse the bread pan in water.
  It may cause malfunction of the shaft.

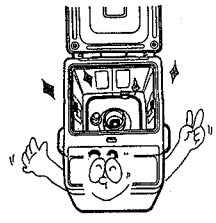


AFTER USING

- Do not immerse the bread maker in water.
  It will cause electric shock or malfunction.



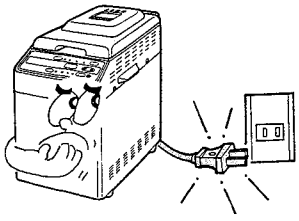
- Be sure that the oven area is always kept clean.
  If you do not , crumbs may be burnt.



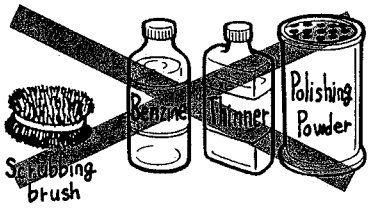
MAINTENANCE

FIRST STEP

- Be sure to disconnect power by pulling out the plug, and allow the main body to cool down enough before initiating maintenance.

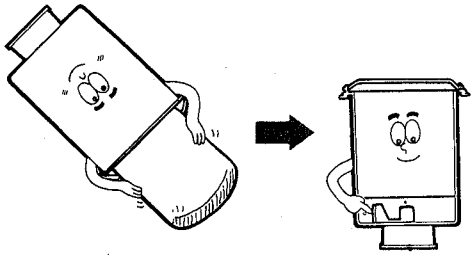


- Avoid using any cleaning agent other than tableware detergent, such as benzine, thinner, polishing powder and scrubbing brush, for they are harmful to the surface finish.



METHOD OF DETACHING THE MIXING BLADE

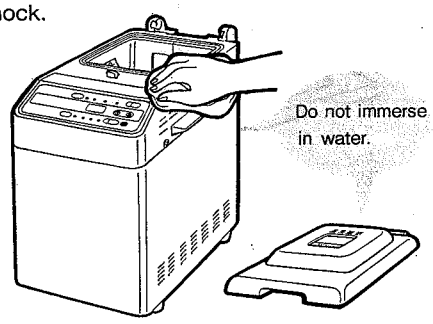
- The mixing blade may become hard to detach from the shaft as it sticks.
- Immediately after removing the baked bread, pour water or tepid water into the bread pan. Leave it for 30 minutes to loosen, then detach the mixing blade.
  (If you leave the mixing blade in the bread pan, it becomes harder to detach.)
- If the mixing blade can not be detached, pour hot water in the bread pan and leave it for more than 30 minutes to loosen and detach the mixing blade.

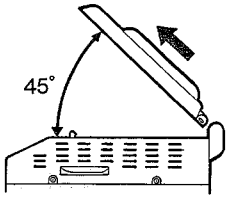


Do not Immerse this bottom in water.
Wipe with well wrung dishcloth.

MAIN BODY, LID

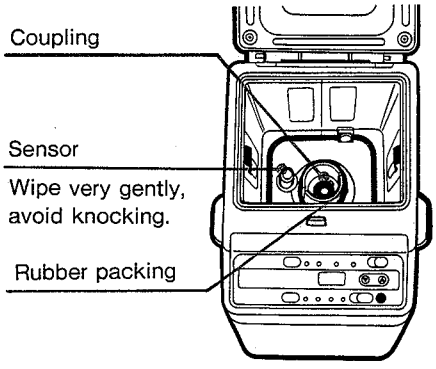
- Wipe with well wrung dishcloth. Do not immerse in water or splash water, as they may become the cause of malfunction or electric shock.





- You can remove the lid by opening it up to 45 degress of angle and pull it upward.

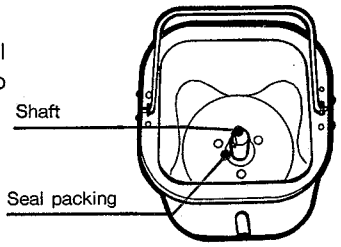
- Be sure that the oven area is always kept clean.
- Do not use the bread maker without rubber packing inside the inner case.



- If you removing the rubber packing, it will cause of noise.
  Wash the rubber packing with soft material like sponge and let it dry.
- After using, gently wipe out crumbs or dust in the oven area with well wrung dishcloth.
  Coupling: clean soiling with a tissue paper.

BREAD PAN

- Wash the shaft with soft material like sponge, to prevent damage to the seal packing and let it dry.



MIXING BLADE TREATED WITH FLUOROCARBON

- Wash with a soft material like sponge, and let it dry.

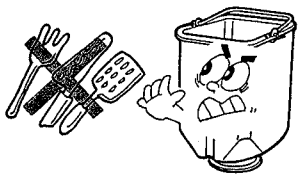
If the aperture in the mixing blade is blocked, the blade should be immersed in water for a short time and then cleaned with a toothbrush or similar.

- After immersing it in water for a while, clean it by using a soft toothbrush.

BREAD PAN AND MIXING BLADE

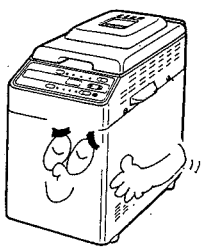
IN ORDER TO PREVENT DAMAGE TO THE FLUOROCARBON RESIN COATING

- Metallic scoop, knife or fork, etc., should not be used.
- Be sure to keep clean after each use.
  After continued use, some slight amount of discoloration may take place due to the action for the moisture and steam. This will not make any changes in ease of use or in the quality of the baked bread.



STORING THE BREAD MAKER

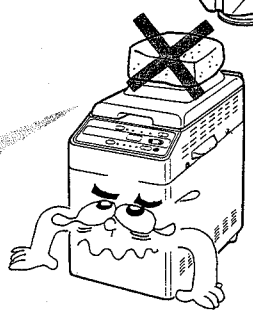
Be sure that the body has cooled completely before storing.



Be sure to close the lid.

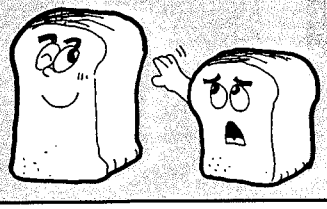
Do not place a heavy object on the lid.
This may damage the seal.

Be sure that all moisture inside the unit has dried completely.



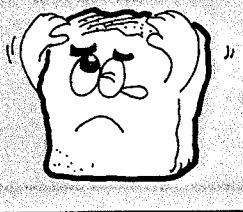
Q & A FOR HOME BAKERY

Q1 Why did the height and shape of bread differ in each use?



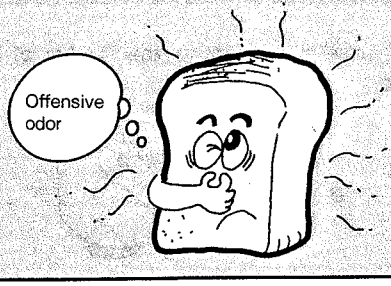
A1 The height and shape of bread differ depending on the room temperature and resting time (when using timer).
Also accurate measurement of ingredients is essential to make delicious bread.

Q2 Why the bread didn't rise?



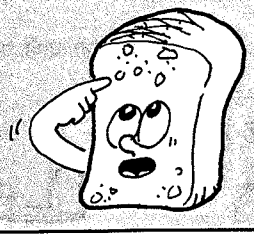
A2 If you forget to add the yeast or to install the mixing blade, the bread does not rise.
Also, if the yeast is not enough or is stale, a small loaf may result.
A small loaf may result according to type, amount and freshness of yeast.

Q3 The bread has an offensive odor, why?



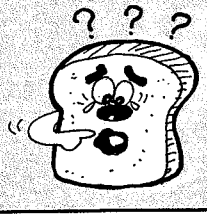
A3 Because stale ingredients may have been used, or the yeast may have been added too much.
The BREAD RAPID setting requires the use of a larger quantity of yeast and this can lead to the development of a strong smell.
We recommend using fresh ingredients.
Accurate measurement of ingredients is essential to make delicious bread.

Q4 The structure of the bread is coarse, why?



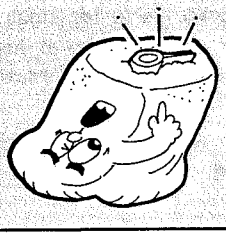
A4 The bread is cottage loaf shaped, not long like most commercial loaves. The shape of the bread pan means that it has to rise and be baked vertically and this gives it a different structure to commercially baked bread.

Q5 Why is there a big hole in the center of the loaf?



A5 During kneading air has collected in this spot and has not been expelled during knocking back. The bread was baked with this air bubble inside.

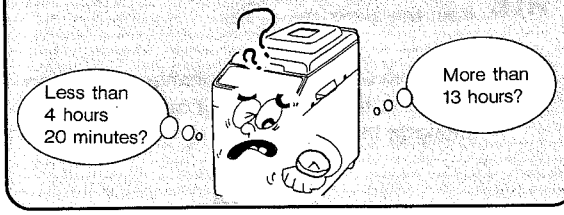
Q6 The mixing blade comes out with the bread.



A6 It is not abnormal as the mixing blade is detachable.
Use a non-metallic skewer, chopsticks or tongs to remove it.
Caution: The mixing blade will be hot.

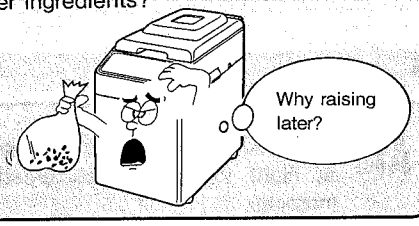
TIMER

Q7 Timer can be set only for length of time from 4 hours 20 minutes up to 13 hours.



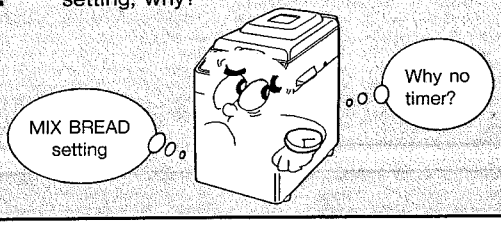
A7 Bread making takes a minimum of 4 hours and 10 minutes.
Any ingredient may be spoiled, if the timer setting exceeds 13 hours.

Q8 Why raisins are not added with all the other ingredients?



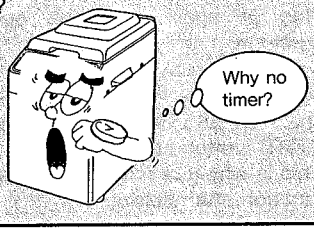
A8 The purpose is to keep the shape of the raisins without smashing, and dough that contains raisin in one clamp may not rise sufficiently.
Add them in the middle of kneading process at the 5 buzzing sounds.
(Refer to how to make raisin bread on page 13.)

Q9 Timer can not be used for MIX BREAD setting, why?



A9 Because you have to open the lid and add raisins in the middle of kneading process.
Egg is not recommended when using the timer, because it may spoil while sitting in the bread pan.

Q10 Timer can not be used for DOUGH setting why?

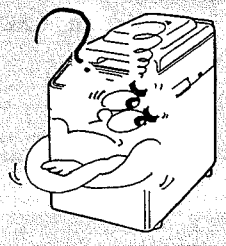


A10 Because dough may spoil while sitting in the bread pan.

Q & A FOR HOME BAKERY

INGREDIENTS

Q11 Can ½ or double ingredients of prescribed amount be used?

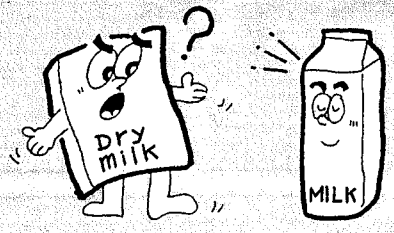


A11 Home bakery size for small (200g of loaf bread), medium (395g of loaf bread) and large loaves (590g of loaf bread).

If it is too little, the mixing blade may come off.

If it is too much, bread swells out from the bread pan.

Q12 Can fresh milk be used in place of dry milk?

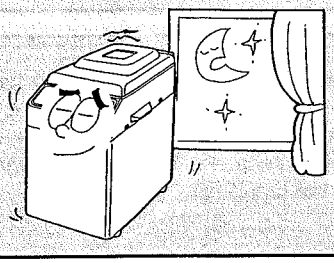


A12 Yes. Be sure to deduct the same amount from the water measure.

Fresh milk is not recommended when using the timer, because it may spoil while sitting in the bread pan.

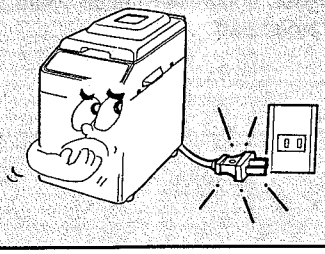
OTHERS

Q13 The bread maker makes a noise at night when using the timer, why?



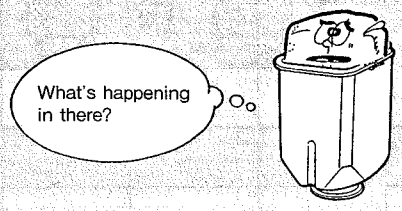
A13 Because the bread maker starts kneading at night to make fresh bread the next morning.
It is the noise of the mixing motor and ventilator.

Q14 The bread maker was unplugged during operation by accident.



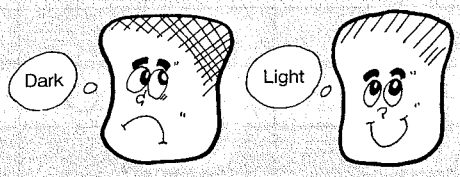
A14 If the interruption in the power supply is momentary within 10 minutes, (according to lower room temperature, it becomes shorter), the operation will not be affected. Plug in again, and the operation will continue.
Do not press the OFF button during operations, because it cancels all operations and shuts off all power; and then pressing the START button starts kneading.
This is why it is advisable to use the LOCK function after starting.

Q15 What will happen if the bread is not removed from the bread pan after baking?



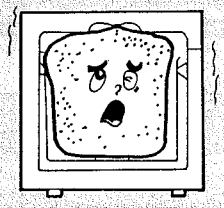
A15 The bread will be cooled down and moisture taken out during the last process, and the ventilator will run for additional 30 minutes to keep the bread from getting soggy.
For best results, carefully remove the bread from the pan and cool on a wire rack.

Q16 The finish is sometimes light and sometimes dark, why?



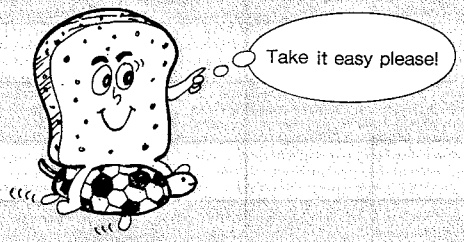
A16 Use the BREAD COLOR button to choose the crust color you prefer, LIGHT, MEDIUM or DARK.
You can choose your setting even after the START button has been pushed, but it must be before the BAKE light goes on. If you have activated the LOCK function, you must cancel this first.

Q17 What should I do if the bread rises up to the lid and the viewing window?



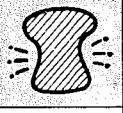
A17 Use less dry yeast and/or sugar.

Q18 Why can't I bake fruit bread on the BREAD RAPID setting?



A18 The rising time is decreased by the BREAD RAPID setting. This means that the baking time is strongly influenced by the quantity of ingredients and type of bread desired.

BEFORE CALLING FOR SERVICE

Please check the following: / BAKING RESULTS:			Does not operate	Smoke emitted from openings	Sides collapse and damp inside 	Top inflated and browned	Bread loaf too short
Unplugged			○				
Oven area is abnormal	Display [- -H]		○				
	Display [- -L]		○				
	Display [- -E]		○				
Ingredients spilled on heating element or oven area.				○			
Bread left in bread pan too long after baking.					○		
Measurement errors	Flour	Too much				○	
		Not enough					○
	Yeast	Too much				○	
		Not enough					○
	Sugar	Too much				○	
		Not enough					○
	Water	Too much					
		Not enough					○
Mixing blade not installed in bread pan.							
Power outage. (Is the time flashing on and off or is the display only BREAD?)							
OFF button was pressed after starting.							
Lid was open during operation.							
Type of flour	Whole wheat flour used.						○
	Self rising flour used.						○
Wrong type of yeast used.							○
Old flour, yeast used.							○
Bread sliced just after baking (Steam was not allowed to escape).							
Accidentally choose the DARK setting.							

Floured top	Under-baked	Coarse bread	Over-baked	Ill-shaped	Slices unevenly and is sticky	COUNTERMEASURE
						Plug the bread maker in and press the START button.
						Press the START button when oven area is normal. (14°F/–10°C to 100°F/38°C)
						Put the bread pen in the bread maker again: you should clearly hear a click. Check that the display "- - E" is no longer showing, and press the "START" button again.
						Start again wiping out crumbs or dust in oven area.
						Remove the bread from the bread pan immediately after baking.
						Start measuring the ingredients accurately again.
				○		
			○			
		○				
○				○		
○						Start installing the mixing blade on the shaft again.
	○					Start using all new-ingredients again.
	○					Start using all new ingredients again.
	○					Start using all new ingredients again.
						Start using bread flour again.
						Start using yeast which does not need preliminary fermentation again.
						Start using fresh flour and yeast again.
					○	Cut bread after cooling it.
			○			Start using all new ingredients again choose the midium or light settings.

SPECIFICATIONS

Power supply	A.C. 120V 50/60Hz	A.C. 220V 50/60Hz
Power Consumption	700W	
Dimension (W X D X H)	25.2cm cm x 36.5cm x 34.5cm	
Weight	approx 7.7 kg	
Timer	from 4 hours 20 minutes to 13 hours (digital clock, runs backwards)	
Cord	1.4 m	1.0 m
Thermal fuse	192°C	

AFTER SERVICE

When abnormality is recognized during use, ask the store you bought it from for repair.
Do not repair or work upon it by yourself.

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